

THE HEALTH REQUIRMENT FOR FAST FOOD RESTAURANT WITHOUT DINNING AREA

Remarks: Don't start the work before obtaining (No Objection letter) from Public Health section – Health & Food Control unit

The location of restaurant should be away of any direct or indirect pollution or physical contamination like men and women saloon , garage , work shop and other . the minimum space between should be 5 Mt.sq. Kitchen not aligned to garbage collection area. Also the road to restaurant should be facilitated

- total area not less than 40 Mt.sq . area of Kitchen minimum 30 Mt.sq or 45% of total whichever is bigger.
- restaurant required store area , preparation area , cooking area and serving area. all should be divided and separated by proper way to avoid any cross contamination
- Wall, Floor and Ceiling to be washable , nonabsorbent, fire proof , light colored, smooth, nontoxic, no cracks. Floor properly sloped for drainage for cleaning.
- Adequate ventilation & Lighting inside all the areas. Lights should be properly covered .
- Provide a store for dry/chilled and frozen items with enough space and required facilities
- deep Washing facilities double sink with hot/cold water.
- Deep sink for washing large pots.
- Separate single sink for washing vegetables, fruits together with a preparation table for preparing vegetables with marks to avoid different uses .
- Single Sink with preparation table for meat. And one more separated sink for fish with table .
- Stainless Steel Hand wash basin in preparation area with hot/cold water. And required hand wash facilities.
- Stainless Steel Preparation tables as required .
- Bain Marie for maintaining temperature of cooked/hot food at 65⁰ C . And chiller for cold food serving like sauces , salads and sweets at below 5⁰ C
- Stainless Steel shelves for dry food items
- Stainless Steel racks in washing area for drying utensils after washing
- Provision of cooking area with ventilation hood and chimney. Chimney should be above 2M from the nearest building. with enough power of suction motor.
- Separate cabinets for spices inside the cooking area and preparation area .
- Cabinet for stuff clothing storage should be outdoor .
- Drainage pipe work fixed at least 2" from wall.
- Grease trap should be totally outside the kitchen. With regularly clean .
- In case of a tandoor oven then should increase 5 Mt.sq more for the will be minimum 35Mt.sq
- All the equipment's and tools should from stainless steel only , not allow to use any rusted metals .
- Providing safe drinking water source for the preparation and safe storage as per the UAE standards.
- Providing effective pest control program with approved company (PHS approval)
- The wooden and rusted metals not allow to use
- The approved food temperature : chilled food at below 5⁰ C / frozen food at -18⁰ C / hot food holding 65⁰ C for 2 hours only / cooking temp. 75⁰ C adequate time

